Billy Smoker

OPEN FIRE COOKERS

THE ICONIC SERIES

FIREBOX	100W X 30D X 38H CM
MATERIAL	3-6MM STEEL
FINISH	METALLIC BLACK PAINT
OVEN VOLUME	29 LTR
OVEN	36W X 43D X 18H CM
OPEN COAL VOLUME	136 LTR
MAX LOG	220 X 85L CM
BAFFLES & DOORS	STEEL
HEAT BANKS	CERAMIC PLATE
SPIGOT	FULLY WELDED

Pizza Oven
Fits a 13 inch Pizza and comes with a high temperature pizza stone for hot and fast wood oven pizzas.

Baking Oven
A thermometer allows for monitoring the oven to bake at various temperatures.

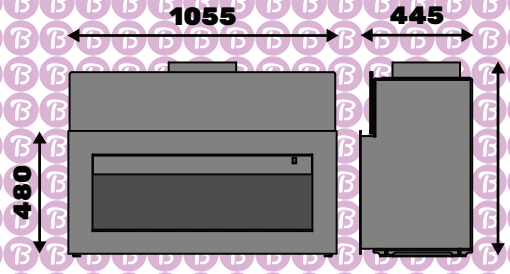
Grilling
Flame grill in style with ample room to control and push coals around.

Smoking
The ventilated upper wood oven creates an easy to use low and slow environment with adjustable slide from full to no smoke.

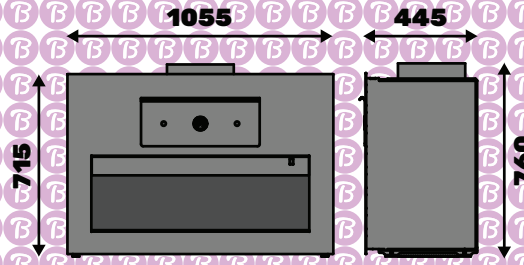
Rotisserie (Sold Separately)
Slimspit is our rendition of a wood fired rotisserie. Consistent with the brand, this product tastefully balances entertaining and heating functionality.

Removable Door (Sold Separately)
Choose between a steel or glass door to retain maximum heat and reduce sparks or smoke spillage.

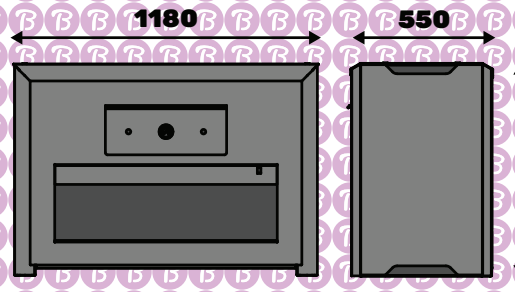
ICONIC ARTIST INBUILT



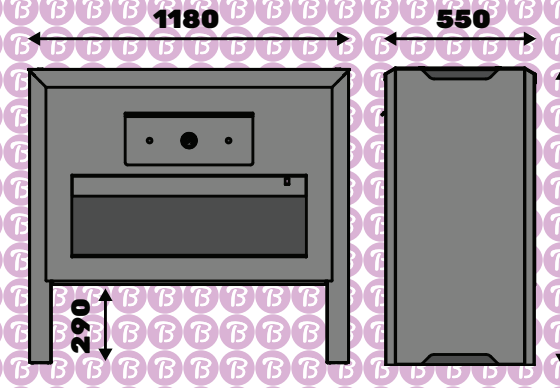
ICONIC CHEF INBUILT



ICONIC COMPOSER FREE STANDING



ICONIC ENTERTAINER FREE STANDING



NATA

The Open Fire Cookers have been designed and engineered to meet the safe installation requirements stipulated in AS NZS 2918 (Australian and New Zealand for installation of solid fuel burning appliances). Defined as cooking appliances, the Iconic and Huge series complies with the AS NZS 4012 and AS NZS 4013 (Australian and New Zealand Standards for emissions and efficiency).

billysmoker.com
@billysmoker
hello@billysmoker.com

AMBIANCE
FLAVOUR
WARMTH